

## Soup

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# Tomato Soup with Gin

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**Servings: 4**

**1 red pepper**  
**1/2 onion, skin on**  
**1 fennel bulb, whole**  
**olive oil**  
**1 can San Marzano tomato puree**  
**1 cup chicken stock**  
**2 Tablespoons Cascade Mountain Gin**  
**1 1/2 teaspoons salt**  
**1 Tablespoon red wine vinegar**  
**Garnish**  
**olive oil**  
**Cascade Mountain Gin**  
**cilantro**

Preheat the oven to 350 degrees. Place the red pepper, onion half and fennel bulb in a roasting dish and rub with olive oil. Season to taste with salt and pepper. Roast in the oven for about one hour. Remove from oven and let cool. Remove the seeds and skin from the pepper, then chop into pieces. Remove the outer skin from the onion and chop into pieces. Remove the core from the fennel and chop into pieces. Set aside.

Put the tomato puree and the pepper, onion, fennel and the chicken stock into a food processor and pulse to smooth out the ingredients. Put the mixture through a fine strainer or chinois to remove any pieces of fennel or onion.

Place the puree in a sauce pan and add the gin, salt and red wine vinegar. Slowly bring the soup up to temperature. When the soup is hot, ladle into bowls and garnish with a swirl of extra virgin olive oil, Cascade Mountain gin and some cilantro.

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Per Serving (excluding unknown items): 14 Calories; trace Fat (7.5% calories from fat); trace Protein; 2g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1337mg Sodium. Exchanges: 1/2 Vegetable; 0 Other Carbohydrates.